

Eat up or pay up

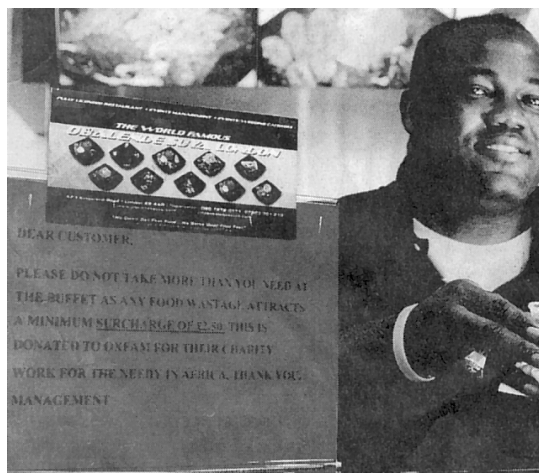
One London restaurant is cracking down on customers.

Emily Ashton finds out why

1 **I**t is a guilt trip inflicted on most children who leave sprouts or cabbage on their plates. “Eat up,” their mothers chide, “think of those starving children in Africa who don’t have such luxuries.” A few grimacing mouthfuls later, the plate is empty. Adults will be reminded of their youth when they step into one Nigerian restaurant in east London and are faced with a £2.50 fine if they fail to finish what they have taken for dinner. At the Obalende Suya Express restaurant in Dalston, the penalty for greed is donated straight to the local Oxfam shop.

2 The West African barbecue eatery attracts a full house every Sunday with its Grill Greedy buffet, with trays and dishes overflowing with steaming meats and fried bananas. As customers fill their plates, however, they can hardly miss a big red sign warning them to make sure they eat it all up. Lara Odebunmi, who owns the restaurant with her husband Toks, says: “We realised a lot of people were wasting their food rather than finishing it, just because they could ‘eat as much as they liked’. They kept on 19 but they were only ever able to finish one plateful. At the end of the night, we felt really bad dumping all this food into the bin.”

3 FareShare, a national organisation that redistributes surplus food from restaurants and shops to local charities, believes that the food sector



accounts for more than a third of all the waste produced in Britain. More than 12,000 people each day eat food that FareShare has 20 restaurant kitchens and shops’ chillers. But the majority of Britain’s tens of thousands of restaurants simply bin the food they are unable to sell.

4 The Odebunmis set up Suya Express 10 years ago and run another restaurant in Peckham. They hope the buffet fine, introduced last year, will make people think about how much food is wasted. “Lots of people in Africa don’t have the opportunity to see this amount of food, let alone to buy it,” says Toks. “We came up with the charge to make customers think about poverty. If only people could see how privileged we really are in England,” adds Lara.

5 Squeezed between shops on the Kingsland Road, the restaurant looks more like a tiny take-away than a trend-setting eating establishment.

Customers have to walk through the fast-food front to reach the softly lit dining room at the back, where brightly coloured paintings adorn the walls and chefs work busily in the open kitchen. African music drifts out quietly as muted football matches are played on the wall-mounted television screen. The restaurant's name comes from Obalende, the popular area of Nigeria's former capital, Lagos, which is famed for its suya: spiced meat that has been specially grilled on skewers.

6 Although it is the take-out part of the business, selling barbecued sandwiches and suya dishes, that attracts the most diners on weekdays, it is the dining area that draws in the guests at weekends. "Our buffet regulars love the pounded yam, the jollof rice (steamed rice with tomatoes, onion, pepper and spices) and the barbecued chicken," says manager Kenny Amuzu. At £13.95, the unlimited food deal is good value, notwithstanding the possible £2.50 surcharge.

7 The Suya Express isn't the only restaurant with charitable inclinations. Sandwich chain Pret A Manger also offers its remaining produce to charity, supplying FareShare with around 18

tonnes of 'quality surplus food' last year.

8 Says Simon Hargraves, commercial director for Pret: "We still end up throwing edible food away; we would like more charities to come to us and pick up our excess food."

9 But it isn't just a case of turning up and claiming free food. Government standards ensure no health and safety rules are breached. FareShare insists any food it collects must at least be within its use-by date and appropriately packaged. "It's certainly a lot more difficult to give food away now as there are more safety rules to comply with – but for very good reasons," says Hargraves.

10 Every Sunday at the Obalende Suya Express, Lara Odebunmi is happy to see people queuing for the Grill Greedy buffet. The red sign doesn't seem to have put anyone off. "At first, those who hadn't seen the notice were a bit negative but when they realised the money was going to charity, they were much more understanding," she says. "The response has been overwhelming. Customers don't waste food any more – they appreciate it!"

11 There is only one snag to the scheme: while the plates are being left empty, so is the Oxfam fine pot.

1p 17 How does the writer introduce the article in "It is ...for dinner." (paragraph 1)?

She introduces it by

- A expressing a wish.
- B giving advice.
- C making a comparison.
- D making a joke.
- E making an excuse.

1p 18 "the penalty" (end paragraph 1)
Who get this penalty according to paragraph 1?

- A customers who fill up their plates with more than they eat
- B Nigerians who sell overpriced products in local shops
- C parents who force their children to eat food they do not like
- D restaurant owners who throw away too much good food

- 1p **19** Kies bij 19 in alinea 2 het juiste antwoord uit de gegeven mogelijkheden.
- A buying
 - B complaining
 - C consuming
 - D taking
- 1p **20** Kies bij 20 in alinea 3 het juiste antwoord uit de gegeven mogelijkheden.
- A given to
 - B kept in
 - C rescued from
 - D sold to
- 1p **21** Why did the Odebunmis introduce their fining scheme according to paragraph 4?
- A to create awareness of poverty and waste
 - B to fight poverty with the help of their customers
 - C to save some of their food for charity
 - D to try and give some Africans a better future
- 1p **22** Which of the following about Obalende Suya Express is true according to paragraphs 5 and 6?
- A It has traditional dishes on the menu only on weekdays.
 - B It is busy and has a relaxed atmosphere.
 - C It started out as a take-away.
 - D It was named after the father of the owner.
- 2p **23** FareShare vindt dat het eten dat wordt weggegeven aan bepaalde voorwaarden moet voldoen.
→ Welke **twee** concrete voorwaarden worden in alinea 9 genoemd?
- 2p **24** Welk voordeel en welk nadeel heeft Odebunmi's aanpak **uiteindelijk** opgeleverd volgens de alinea's 10 en 11?
Schrijf zowel het voordeel als het nadeel in je uitwerkbijlage.

Bronvermelding

Een opsomming van de in dit examen gebruikte bronnen, zoals teksten en afbeeldingen, is te vinden in het bij dit examen behorende correctievoorschrift, dat na afloop van het examen wordt gepubliceerd.